



PROFESSIONAL DESCRIPTION

- BALLARINI - Medium C asseroles, 1 handle, 7000 series, COMPLETE RANGE with Ø from 160 mm to 320 mm :**
- **professional line** in **99% pure aluminum - 3 mm thick** ;
 - external and internal finish in **neutralized pickled aluminum** ;
 - **constant high thickness bottom** (3 mm) for **excellent heat distribution and maintenance** ;
 - **flatness of the bottom** obtained when the cooking temperature is reached for **complete adherence to the cooking** surface;
 - **professional handle in stainless steel with reinforced ribbing** , in **tubular** to reduce heat transmission, 'full grip'.

MADE IN ITALY

AVAILABLE MODELS

MRN-102820



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Medium saucepan 1 handle, 7000 SERIES, in ALUMINUM, diameter 160 mm, high 85 mm

€ 14,58

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-102821



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Medium saucepan 1 handle, 7000 SERIES, in ALUMINUM, diameter 180 mm, high 100 mm

€ 16,40

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-102822



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Medium saucepan 1 handle, 7000 SERIES, in ALUMINUM, diameter 200 mm, height 115 mm

€ 18,69

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-102824



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Medium saucepan 1 handle, 7000 SERIES, in ALUMINUM, diameter 240 mm, high mm 135

€ 25,55

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-102825



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Medium saucepan 1 handle, 7000 SERIES, in ALUMINUM, diameter 280 mm, height 165 mm

€ 31,45

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SERIE 7000
2,5 MM - 5 MM - ALLUMINIO BIANCO



LINEA PROFESSIONALE IN ALLUMINIO PURO 99%

Made in Italy

Finitura esterna
Alluminio lavato decapato
neutralizzato

Spessore costante
Compreso tra mm 2,5 e mm 5,0

Manicatura
Manicatura professionale in acciaio inox a nervatura
rinforzata, in tubolare per ridurre la trasmissione del
calore, "a piena presa"

Finitura interna
Alluminio lavato decapato
neutralizzato



Fondo
Fondo ad alto spessore costante per un'ottima distribuzione e
mantenimento del calore. Planarità ottenuta al raggiungimento
della temperatura di cottura per una completa aderenza al piano
di cottura

Fonti di riscaldamento

